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SPECIFICATIONS FOR ONIONS, DEHYDRATED
(Effective November 24, 1944)

A. APPLICABLE SPECIFICATIONS

A-1. There are no other WFA Dehydrated Onion Specifications applicable to this specification.

B. TYPES, STYLES, AND GRADE

B-1. Types - Onions, dehydrated, shall be such of the following types as may be specified in the invitation for bids:

Type I - Prepared from strong, pungent varieties.

Type II - Prepared from sweet, mild varieties or mild varieties in combination with strong, pungent varieties.

B-2. Styles - Onions, dehydrated, shall be such of the following styles as may be specified in the invitation for bids:

Style I - Sliced or Flaked.

Style II - Powdered.

B-3. Grade - The product shall be of the grade herein indicated.

C. MATERIAL AND WORKMANSHIP

C-1. Raw Material - The onions used for dehydration shall be clean, sound, mature, and of good cooking quality. Varieties which yield a bitter finished product shall not be used.

C-2. Workmanship - The product shall be prepared, processed, and packaged under good sanitary conditions, in accordance with good commercial practice, in which there are no undue delays between processing steps. Style I, Sliced or Flaked, shall be cut into slices not less than 1/8 inch nor more than 1/4 inch in thickness.

D. GENERAL REQUIREMENTS

D-1. All deliveries shall conform in every respect to the provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

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E. DETAIL REQUIREMENTS

E-1. Dehydrated Product

E-1a. - Color. The product shall possess a characteristic dehydrated onion color.

E-1b. - Aroma. The product shall possess a good typical aroma, free from scorched, musty, or other objectionable odors.

E-1c. - Moisture Content. The moisture content of the finished product shall not exceed 4 per cent by weight.

E-1d. - Defect Tolerances.

E-1d(1) - Style I - Sliced or Flaked. The dehydrated onions shall contain not more than 2 per cent by weight of defective pieces. A unit shall be considered defective if it is damaged by insect or pathological injury, scorch, bruises, tray blackening, dirt, discoloration, or other damage.

Not more than 10 per cent by weight of the product shall pass through a U. S. Standard sieve having 8 meshes to the inch (0.093-inch opening), and not more than 2.0 per cent shall pass through a U. S. Standard sieve containing 14 meshes to the inch (0.046-inch opening).

E-1d(2) - Style II - Powdered. The powdered product shall be free-flowing and not more than 2 per cent by weight of the product may fail to pass through a U. S. Standard sieve containing 30 meshes to the inch (0.0232-inch opening). The powdered product shall be practically free from particles of skin.

E-2. Rehydrated Product

E-2a - Rehydration

E-2a(1) - Style I - Dehydrated sliced or flaked onions shall rehydrate in water to practically their fresh form when 4 ounces of the dry product are added to 28 to 32 ounces of water (60° to 75° F.) and allowed to soak for not more than 2 hours.

E-2a(2) - Style II. - Powdered onions shall rehydrate to a smooth paste when 1 ounce of the product is added, with stirring, to 2 ounces of water at room temperature.

E-2b. - Color. The rehydrated product shall possess a good, typical bright color, and shall be practically free from brown, pink, or grey coloration.

E-2c. - Flavor and Aroma

E-2c(1) - Type I. - The rehydrated product shall possess a good, typical, fresh onion flavor and aroma characteristic of the strong, pungent varieties.

E-2c(2) - Type II - The rehydrated product shall possess a good, typical, fresh onion flavor and aroma characteristic of the sweet mild varieties or of mild varieties in combination with strong, pungent varieties.

E-2d. - Texture. - The rehydrated sliced or flaked onions shall possess a texture characteristic of properly dehydrated onions free from toughness or stringiness.

F. METHODS OF SAMPLING, INSPECTION, AND TEST

F-1. - Unless otherwise specified in the invitation for bids, inspection shall be made at point of origin.

F-2. - Moisture determination shall be made on properly prepared samples by the vacuum-oven method.

G. PACKAGING, LABELING, PACKING, AND MARKING FOR SHIPMENT

G-1. - Requirements for Packaging, Labeling, Packing, and Marking for Shipment shall be in accordance with Contract Specifications.

